Queen Anne Historical Society

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"KINNEAR HOME"

Kim's Musings

By Kim Turner, Chair of Research Committee

As we move into fall 2015, we look forward to our second public program regarding the years of the Depression (1933-39) and its effect on Queen Anne. It reminds me that history should be written down by those who experienced it. That being said, I can share memories from my mom's, Arloa Isabel (Ferney) Turner, perspective. She first came to Seattle from Walla Walla possibly in 1909 to visit the A-Y-P Exposition with her mother. She returned in 1934 for the wedding of her cousin. Once Arloa saw the waters of Puget Sound, she went back to Yakima, where she was working, and applied to transfer to the Mercy Theaters' Seattle office, down on "Filmrow." This was an area in Belltown with film-related offices on Second and Third Avenues between Lenora and Wall Streets. She was able to get her transfer in 1936.

She knew not to go to the Pioneer Square area alone or after dark, as it was near Hooverville, a shantytown that grew from Great Plains emigrants whose livelihoods had suffered from the dust storms of the late 1920s and early '30s. Often without hope, they came to the Pacific Northwest and California looking for work. Because mother was attached to the film industry, she had no true difficulty during the Depression, although she did send money and gifts to her middle-aged parents in Walla Walla.

Grandad, Jesse Otis Ferney, was originally from Michigan, born there in 1866 and a Washington Territorial arrival in fall 1886. Here he learned the printing trade, from Snow's in Spokane. He was a job printer until mid-1935 when his second wife, my grandmother, died. The rest of his life was spent in Walla Walla as an antiquarian book dealer.

My mother Arloa stayed with her cousin when she first moved to Seattle then rented a two-bedroom apartment at the Franklin, an apartment still existing in Belltown, for $38 per month. Two years later she was married to Reginald James Turner, and in 1940 they purchased a home on Queen Anne Hill. I would have to say our family really didn't seem to have to struggle during those years.

At the same time, Al's Hamburgers on top of the Hill extended credit to teens and older men, most of whom sent money back to him during World War II when they were in a better position to return his "loans" with interest. Al's Hamburgers remained adjacent to Queen Anne and Galer until about 1973. Two Queen Anne alums, when the place changed hands, noticed the original grill lying out back of the café and made an offer to buy it from the new owner. They paid $25 for the grill, which has been given new life as we use it to grill hamburgers at the annual Queen Anne High School All-Alumni Picnic. I've been flipping burgers on the grill the past two years so I can say that it truly is a fine piece of memorabilia! I hope this Musings will inspire other Queen Anne readers to write us your memories of the Depression years and if you had to cut back on life's pleasures.

"KINNEAR HOME"

Queen Anne Cobblestone

The Newsletter of the Queen Anne Historical Society — September 2015

Summer walking Tours on Queen Anne Hill

The Modern Tour and the Queen Anne Park Walking Tour

The Modern Tour visited two municipal projects, two live/work buildings and two residences

This summer we were pleased to offer two interesting tours to Queen Anne Historical Society members and the public: The Modern Tour, which took place in June, and the Queen Anne Park Walking Tour in late August.

The Modern Tour featured several key modern structures throughout Queen Anne, including the Queen Anne Pool, the Eyeballs Eyewear building and the Power Control Center on Roy. The tour also included two residences with commentary from the homes' architects. Tour-goers were pleased to get a private sneak peek inside these homes and their gardens.

The first Queen Anne Park Walking Tour covered the Queen Anne Park development on the northwest side of the Hill. The tour was led by local history buff Florence Helliesen, who has lived in the neighborhood for nearly 40 years and has conducted extensive research on the area. The tour covered three key streets and 10 notable homes, with select garden tours of some residences.

The Queen Anne Historical Society thanks all who attended these summer tours (and the Cemetery Tour too!). We look forward to seeing you all at the coming programs and at next summer's tours.

Go to page 3 for a review of the Cemetery Tour by society member Catherine Swanson

Upcoming public programs

We are excited to present the theme for the coming year: Feeding Queen Anne. Across our five public programs, we'll cover alternative food sources on the Hill, eating (and drinking) during Prohibition and the Depression, the rise and fall of mom and pop grocery stores, how we have fed our families at home and a look at Queen Anne restaurants over time. Please join us for these fantastic programs to come!

Thursday, Sept. 24, 7 p.m.Queen Anne P-Patch (3rd Ave. N & Lynn St.) and Queen Anne Manor (100 Crockett St.)

We'll start off at the Queen Anne P-Patch where Susan Casey, founder of the Interbay Patch (one of the first in the city) will explain how these gardens work and their history. We'll continue to Queen Anne Manor for a panel discussion on alternative food sources on the Hill. Refreshments to follow.

Thursday, Oct. 29, 7 p.m.

Eating and drinking during Prohibition and the Depression. Details to come!

CHECK OUR WEBSITE

We continue to improve our website (www.qahistory.org), including better organization of our historical database and images. Like us on Facebook and follow us on Twitter.

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Queen Anne Historical Society

The mission of the Queen Anne Historical Society is to record and preserve, in permanent form, the history of the settling of the Queen Anne community in Seattle, WA and to develop within the community an appreciation and concern for its history and its historical sites.

Eating time: feeding Queen Anne throughout the years

By Michael Herschensohn, PhD.

Having lived in Seattle on and off for more than 40 years, I assure you the changes since 1970 in how we eat and drink are astounding. James Beard, Julia Child, Alice Waters and Mark Bittman, among others, have had glorious national and fortunately local effects. In addition the founders of Starbucks, Ethan Stowell, Tom Douglas and many others, local heroes of these changes include the very important and often disregarded Seattleites who created Associated Vintners in 1962 and Sagemoor Farms in 1968 to grow the first of our renown grapes.

Coming to Seattle to teach French literature, language and culture at the UW, I was certainly burdened by food snobbism. Really though, having grown up in a suburb of New York City where my dad drank scotch whiskey and my mom cooked vegetables that came frozen in a plastic bag, my knowledge of food and wine history was pretty shallow. After a couple of years in Paris, I was unprepared for Seattle's uninviting supermarkets and quickly began weekly outings to the Pike Place Market where Don and Joe's provided rabbit along with sweetbreads, kidneys, liver and other offal available nowhere else in town. I even developed a fond relationship down under the Market with the owner of Dilaurenti's, where we bought tomato sauce, spices, Portobello mushrooms, prosciutto, dry (never fresh) pasta and other Italian delights. French bread and pastries were simply not to be found. We made do with pseudo-New York breads from the Three Sisters shop in the Market that featured Brenner Brothers' bread. After the famous Boeing bust in 1973 (the Turn Out the Lights moment), we joined folks buying horse meat and other undesirable cuts. In the great Seattle tradition, we bought clams, oysters, mackerel, salmon and other fresh fish at the Market since it was unavailable elsewhere.

Dick Rhodes's Thriftway on Queen Anne Avenue

In the beginning and certainly to everyone's surprise now, we traveled monthly to Vancouver, B.C. for coffee beans and tea at Murchies on Robson Strasse.

Until Starbucks opened in the Market, all the coffee in Seattle came ground in big red vacuum-packed tins, and espresso just didn't exist. Once in a blue moon before our first baby, we sought a late-night meal, but the only all-night place I recall from the 1970s was 13 Coins next to the Seattle Times on Boren. Food notwithstanding, I suppose I'm happy it survives.

In the 1980s with three kids under tow, we settled here on the Hill, gave up the Pike Place Market and did almost all our grocery-buying at Dick Rhodes's Thriftway, conveniently located but a block away on Queen Anne Avenue. Our travels to Europe and the East Coast convinced us that it was the best supermarket in the world. Even though I successfully fought its expansion in 1990—in retrospect a very bad idea—I loved the place. Our old buddy Scott Craig cooked and served many of the treats prepared in-store to introduce new food concepts, as did Queen Anne's French-cooking hero Jacques Boirot. Even the name change to Metropolitan Market didn't alter our affection for the supermarket.

When it came to restaurants, we can't deny that Canlis stood out in 1985 as it had since Peter Canlis opened the broiler in the early 1950s. It may still be one of the best places to eat in Seattle. The salad is a killer and the views to die for. There really was no place worth the money anywhere else. Harry's New York Bar in Uptown on First Avenue North was renowned for its cocktails and drunks. In fact, when the joint wanted to move its

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booze and in-house parrot to the top of hill and settle in where Homestreet Bank now lends money, we fought the owners and prevailed.

On Queen Anne Avenue at the top of the Hill, there really was no place to eat well until the Paragon opened. Before that, the only places to go out were the Irish bars on Boston and Queen Anne Avenue, and they smelled horribly of beer, tobacco and hot dogs. I wouldn't want to omit Targy's on 6th West at Crockett, the only traditional bar to survive. The tobacco smells are gone, but the historic spirits linger. If you want to know old Queen Anne you need to check it out.

Some folks obviously still favor the food at the Queen Anne Café. It certainly stands as an interesting vestige of how we used to eat.

Since 2000, the eating and buying has changed. "Wow!" may be the most conservative way to describe those changes. How to Eat a Wolf, The Paragon, Lloyd Martin and even the Five Spot have brought new foods, new cooking and great variety to eating out. The expensive wines McCarthy and Schiering bring to our palette reflect Queen Anne affluence, changing tastes and changing ways to taste. That shop along with the fancy fish meat store on the corner of Queen Anne Avenue and McGraw are special not only to our neighborhood but also to the entire city.

The Queen Anne Historical Society has chosen as its theme for 2015-2016 "Feeding Queen Anne." Each one of our five meetings will focus on a different aspect of how we eat. I am looking forward to the very interesting article now being written by board members Jan Hadley and Alicia Comstock Arter about the evolution of grocery stores on the Hill. I don't think they'll bring the story forward to Trader Joe's, the Safeways or the Metropolitan Market, but learning about the 50 or so retail businesses that sold food, dry and wet, along Queen Anne Avenue before the Depression has me excited. Jan and Alicia's research and discoveries will be the subject of an upcoming meeting.

We hope this year's theme will inspire you to reflect on or share your own experiences of eating on and around the Hill over the years.

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Mount Pleasant Cemetery Walking Tour review

By Catherine Swanson, Queen Anne Historical Society member

I attended this year's tour of Mount Pleasant Cemetery. Its focus was on the many people buried there with connections to the former Queen Anne High School. Our guide, Kim Turner, a graduate himself and longtime resident of Queen Anne, was informative as he provided many fascinating details.

I learned that the cemetery is privately owned by a Queen Anne family, and that there aren't many privately owned cemeteries left in the country. I also discovered that some of the gravestones have disintegrated into the earth below, and it can take detective work to locate where that person was buried.

The views are beautiful, the site pleasantly laid out and I would recommend attending next year's tour.

In the meantime, just meandering through the lovely grounds, reading the many names and pondering history makes for a fun afternoon adventure.

Mount Pleasant Cemetery

The Queen Anne Cobblestone is the official newsletter of the Queen Anne Historical Society © 2015.

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